

FROZEN FRUIT SALAD

(Serves 8)

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| 12 marshmallows, quartered | $\frac{1}{2}$ cup Maraschino cherries |
| 1 cup mayonnaise | 2 cups canned fruit, cut in half |
| 1 cup whipping cream | (pears, pineapple, or peaches) |
| 3 ounces ($\frac{1}{2}$ cup) cream cheese | |

Combine marshmallows and fruit juice, let stand until marshmallows have softened. Combine mayonnaise, whipped cream, and cheese, mix until creamy, add fruit. Pour into refrigerator tray and freeze 3 hours. Cut into squares and serve on lettuce with whipped cream if desired.

HONEY SALAD DRESSING

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| 3 egg yolks, well beaten | $\frac{1}{3}$ cup lemon juice |
| $\frac{1}{2}$ cup honey | Kind of 1 lemon, grated |
| 1 tablespoon sugar | $\frac{1}{2}$ cup cream, whipped |

Combine first 5 ingredients in double boiler, cook, stirring constantly, until thick. Cool. Add cream.

JELLIED CHEESE SALAD

(Serves 6)

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| $\frac{1}{2}$ pimiento, chopped | 1 tablespoon lemon juice |
| $\frac{1}{4}$ cup nut meats, chopped | 1 tablespoon gelatin |
| $\frac{1}{4}$ cup green peppers, chopped | $\frac{1}{4}$ cup cold water |
| $\frac{1}{4}$ cup stuffed olives, chopped | $\frac{1}{4}$ teaspoon salt |
| 1 cup Natural American Cheese, grated | $\frac{1}{2}$ cup cream, whipped |
| $\frac{1}{2}$ cup boiled dressing | French dressing |

Combine first 7 ingredients; mix. Soak gelatin in water and dissolve over hot water. Add to mixture. Add salt, fold in cream. Pour into individual molds or one large mold. Chill. Unmold and serve on lettuce with French dressing.

MAGIC MAYONNAISE

($1\frac{1}{2}$ cups)

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| $\frac{1}{4}$ cup lemon juice | 1 egg yolk |
| $\frac{1}{4}$ cup butter, melted | $\frac{1}{2}$ teaspoon salt |
| $\frac{2}{3}$ cup sweetened condensed milk | 1 teaspoon dry mustard |

Place ingredients in pint jar in order listed. Fasten top tightly, shake vigorously for 2 minutes. Chill for thicker consistency.

MOLDED COTTAGE CHEESE AND PINEAPPLE SALAD

(Serves 12)

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| 1 package lemon-flavored gelatin | 1 cup boiling water |
| 1 cup boiling water | 1 cup pineapple juice |
| 1 cup cream, whipped | 1 cup pineapple, chopped |
| $1\frac{1}{2}$ cups cottage cheese | $\frac{1}{3}$ cup stuffed olives, sliced |
| 1 package lime-flavored gelatin | $\frac{1}{3}$ cup walnut meats, broken |

Dissolve lemon gelatin in water, cool slightly, beat with egg beater until light. Add cream, beat, add cottage cheese. Pour into round mold, allow to set until quite firm. Dissolve lime gelatin in water and pineapple juice; cool. Add pineapple, olives, and walnut meats. Pour on top of first mold, allow to set until firm. Unmold on salad plate. Cut like cake.